



Cheesy Veggie Burger and Crispy Onions

with Cheddar Cheese, Dijon Mayo, Wedges and Rocket

Classic 40 Minutes • Veggie

19



Potato



Onion



Dijon Mustard



Plain Flour



Rocket



Plant-Based
Burger Bun



Cheddar Cheese



Mayonnaise



Vivera Quarter
Pounder Burger

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Two Baking Trays, Coarse Grater and Frying Pan.

Ingredients

	2P	3P	4P
Potato**	1 small pack	1 large pack	2 small packs
Plant-Based Burger Bun 13)	2	3	4
Onion**	1	1	2
Cheddar Cheese 7)**	30g	45g	60g
Dijon Mustard 9)	1 pot	1 pot	2 pots
Olive Oil for the Dijon Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mayonnaise 8) 9)	1 sachet	2 sachets	2 sachets
Plain Flour 13)	8g	8g	16g
Vivera Quarter Pounder Burger 11) 13)**	2	3	4
Rocket**	1 bag	1 bag	2 bags

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	536g	100g
Energy (kJ/kcal)	3243 / 775	605 / 145
Fat (g)	32	6
Sat. Fat (g)	14	3
Carbohydrate (g)	86	16
Sugars (g)	12	2
Protein (g)	34	6
Salt (g)	2.53	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **8**) Egg **9**) Mustard **11**) Soya **13**) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Wedge Time!

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel!) and pop onto a low sided wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through cooking. **TIP: Use two baking trays if necessary, you want the potatoes nicely spread out.**



Burger Time!

Once the **onions** are out of the pan, discard some of the **oil** - you want roughly 1 tbsp left in the pan. Pop the pan back on high heat. Lay in the **veggie burgers** and fry them until nicely browned, 3-4 mins each side. Once browned, remove the pan from the heat. Carefully place the **cheese** on top of the **burgers**. Cover with a lid or some tin foil and set aside off the heat, for 3-4 mins so the **cheese** melts.



Finish the Prep

While the **wedges** cook, halve the **burger buns**, halve, peel and thinly slice the **onion**. Grate the **Cheddar cheese**. Pop **half** the **Dijon mustard** in a salad bowl and add the **olive oil** (see ingredients for amount). Season with **salt**, **pepper** and a pinch of **sugar**. Mix together and pop to one side. Put the remaining **Dijon mustard** in a small bowl, add the **mayonnaise** and mix together. Set aside.



Dress the Salad

Meanwhile, pop the **burger buns** on a baking tray and place on the middle shelf of your oven. Warm for the last 3-4 mins of the **wedge** cooking time. Add **three-quarters** of the **rocket** to the **dressing** and toss to coat.



Fry the Onions

Meanwhile, put enough **oil** in a large frying pan to cover the bottom, then pop on medium heat. Put the **flour** into a bowl and season with **salt** and **pepper**. Separate the **onion slices**, add them to the **flour** and toss to coat. When the **oil** is hot, add the **onion** and fry in batches until golden and crispy, 2-4 mins. Turn once or twice, then transfer to some kitchen paper to absorb any excess **oil**. **TIP: To check whether the oil is hot enough, put one onion slice into the pan - if it sizzles, it's ready.**



Serve!

Place the **bases** of the **buns** on plates, then place the **burger** on top. Add the **crispy onions** and remaining **rocket**. Spread the **Dijon mayo** on the cut side of the bun lid and place on top. Serve with the **dressed rocket** and **wedges** alongside.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.